



Onicore  
by CLARE SMYTH

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 7 people or more.



Oncore  
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\$160 – 4 course mini tasting menu  
\$80 – Mini cocktail pairing

Malleroo kangaroo tartare  
beetroot, wattleseed and buttermilk

*'Purple smoke'*

*Vida Mezcal, lime, agave syrup, beetroot and pomegranate juice*

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**'Potato and roe'**

seaweed beurre blanc, herring and trout roe

*'Seaweed & whiskey'*

*butter-washed whiskey, sherry, kelp, sea lettuce, cardamom*

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**Port Lincoln squid**

cucumber, champagne and caviar

*'Zest & bloom'*

*Haku rice vodka infused with lemongrass, bitters, lemon oil*

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**'Core-teser'**

chocolate, malt and hazelnut

*'Miles and Milo'*

*chocolate Hennessy infused cognac, crème de banane, PX 2002*

## SNACKS

- Smoked macadamia nuts and saltbush \$12  
Cheese and onion gougère \$10  
Smoked duck wing, lemon and spices \$10  
Chicken liver parfait and madeira \$12  
Barbajuan, Swiss chard, goats curd, mushroom \$6  
‘Sydney Rockefeller’ \$10  
‘CFC’ Core fried chicken \$8  
*Sturia caviar supplement \$12*  
Oyster chips, seaweed dip \$10  
Malted sourdough and butter \$12

## SMALL DISHES

- Malleroo kangaroo tartare, beetroot, wattleseed and buttermilk \$40  
‘Potato and roe’, seaweed beurre blanc, herring and trout roe \$45  
Port Lincoln squid, cucumber, champagne and caviar \$50  
Tathra place duck, heritage beetroot, queen garnet plums and pepperberry \$60  
King George whiting, ‘green sauce’, lemon ironbark, saltbush and macadamia \$50

## DESSERTS

- ‘Core apple’, toffee and LOBO cider brandy \$20  
‘Pimm’s cup’, cucumber and strawberry \$20  
‘Core-teser’, chocolate, malt and hazelnut \$30

## ONE OR TWO BITES

- Warm chocolate and lavender tart \$5  
‘Noble One and Muscat’ \$5